



<b>SHRIMP COCKTAIL</b> 6 jumbo gulf shrimp, zesty cocktail sauce	9.	<b>CLASSIC OYSTER ROCKEFELLER</b> creamed spinach, pernod and provolone	9.
<b>VIRGINIA TOP NECK CLAMS</b> a dozen on the half shell, cocktail sauce	8.	<b>STUFFED MUSHROOMS</b> stuffed with our Baltimore crab imperial	9.
<b>CLAMS CASINO</b> classic preparation with onion, green pepper, bacon	9.	<b>SHRIMP LEJON</b> wrapped in bacon & fried with our lejon sauce	9.
<b>TODAY'S SOUP</b> please ask your server	6.	<b>CRAB BALLS</b> panko breaded and lightly fried, remoulade sauce	9.

## THE SPINNING BOWL SALAD

All entrees include our spinning bowl salad with crisp romaine and iceberg lettuce, baby spinach, shredded beets, chopped eggs and croutons and tossed with our house-made tangy French sherry dressing.

## THE STEAK

### Prime Rib

Every standing rib roast at Prime On The Avenue is hand selected, then aged and roasted in our special ovens to ensure natural tenderness. It's a lengthy process and costs a bit more but we refuse to compromise on quality.

**Single Cut** our signature cut 14 ounces 27. **Double Cut** 28 ounces 38.

### Sizzling Rib Eye

Cut in house from the rib of the steer this steak is rich, tender, juicy and full-flavored, with generous marbling throughout, sometimes called a Delmonico steak. 14 ounces 27.

### New York Strip Steak

America's most popular steak cut, rich in flavor and firmness. 12 ounces 28.

### Filet Mignon

The most tender beef cut, lean, succulent and delicious 8 ounces 28.

Sautéed mushrooms or onions for your prime rib or steak 2.

**All meat entrees are served with creamed spinach & roasted garlic mashed potatoes**

## THE SEAFOOD

All of our seafood dishes come with steamed vegetable medley and garlic mashed potatoes

**Maryland Crab Cakes** our house specialty, 2 jumbo lump crab cakes, cocktail sauce 26.

**Stuffed Jumbo Shrimp** 6 jumbo gulf shrimp stuffed with crab, champagne cream sauce 26.

**Seafood Trio** pan seared tilapia, shrimp & sea scallops in our white wine garlic sauce 28.

**Grilled Tuna Steak** black olives, capers, roasted peppers, white wine garlic sauce 27.

**Twin Lobster Tails** 2 four ounce tails with drawn butter 29. Stuffed with crab imperial 37.

**Stuffed Flounder** fresh flounder stuffed with our crab imperial, champagne cream sauce 24.

**Crab Crusted Talapia** broiled with in our champagne cream sauce 26.

**Pan Seared Salmon** shallots, dill & crabmeat cream sauce 26.

**Surf & Turf** 6 ounce filet mignon with one cold water lobster tail 31.